

New Year's Eve

Prix Fixe Menu

\$155 per person ++

5:30pm – 10pm

Includes: Entry to after party and midnight champagne toast

Amuse bouche

Spicy Ahi Tuna Tartare

Avocado, Radish, Cilantro, Wonton

1st COURSE

Black-Eyed Pea Stew

Smoked Dry Chorizo, Andouille and Kale

2nd COURSE

Mojo Marinated Berkshire Pork Tenderloin

Mango Chutney, Sweet Potato Puree, Wilted Greens

3rd COURSE

Pan Roasted Alaskan Halibut

Fingerling Potatoes, Wild Mushrooms, Rock Shrimp, Truffle Jus

4th COURSE

Braised Veal Osso Buco

Parmesan Herb Polenta, Roasted Vegetables, Braising Sauce, Gremolata

5th COURSE

Petite Fours

Mini Vanilla Bean Flan, Macarons, Dark Chocolate Panna Cota with Salted Caramel